

In the Claims:

Please amend the claims as shown.

1. Cancelled

2. Cancelled

3. Cancelled

4. Cancelled

5. Cancelled

6. Cancelled

7. Cancelled

8. Cancelled

9. (Currently Amended) A method for the pasteurization of drinks, the method comprising:

heating a flow of volume of a drink product above a pasteurisation temperature to a maximum temperature during a heating step; and

immediately cooling the drink product after the maximum temperature has been reached during a cooling step,

the drink product not held at a constant temperature during the heating or cooling step,

~~wherein computing~~ a maximum quantity of pasteurization units (PU) to be applied for the pasteurization of the drink product ~~is computed~~, and then choosing a temperature variation and length of said heating ~~is chosen~~, choosing a temperature variation and length of said cooling ~~is chosen~~, and choosing a maximum temperature ~~is chosen~~, such that during pasteurization, the number of pasteurization units previously calculated corresponds to the total number of pasteurization units actually

applied during said heating and said cooling.

10. Cancelled

11. (Previously presented) A method for the pasteurization of drinks according to claim 9, wherein the time length of said heating in a temperature range within which pasteurization takes place is shorter than that of said cooling.

12. (Previously Presented) A method for the pasteurization of drinks according to Claim 9, wherein said heating the drink product occurs in a recuperator by heat transfer from outflowing the product steam.

13. (Previously Presented) A method for the pasteurization of drinks according to Claim 9, wherein said heating includes a first heating phase in which heating lasts until the temperature of the drink product reaches just above the pasteurization temperature, and a second heating phase in which heating lasts until the temperature of the drink product reaches the calculated maximum temperature.

14. (Previously Presented) A method for the pasteurization of drinks according to Claim 13, wherein the second heating phase is performed by a medium with a higher temperature than that of the drink product.

15. (Previously Presented) A method for the pasteurization of drinks according to Claim 14, wherein the medium includes hot water and steam.

16. (Previously Presented) A method for the pasteurization of drinks according to Claim 13, wherein a first heater is used in the first heating phase, and a second heater is used in the second heating phase.

17. (Previously Presented) A method for the

pasteurization of drinks according to Claim 16, wherein the first heater is a recuperator.

18. (Previously Presented) A method for the pasteurization of drinks according to Claim 12, wherein said cooling includes a first cooling phase that takes place in the recuperator, with the outflowing drink product stream to be cooled flowing counter-current to the inflowing drink product stream to be heated.

19. (Previously Presented) A method for the pasteurization of drinks according to Claim 9, wherein said cooling the drink product occurs in a heat exchanger by means of an outside medium

20. (Previously Presented) A method for the pasteurization of drinks according to Claim 9, wherein the drink product includes beer.

21. (Previously Presented) A method ~~of~~ for the pasteurization of a beer product, the method comprising:

heating a flow of volume of said beer product above a pasteurization temperature to a maximum temperature during a heating step; and

~~immediately~~ cooling said beer product after the maximum temperature has been reached during a cooling step,

the drink product not held at a constant temperature during the heating or cooling step, wherein the method further comprises the steps of:

computing a maximum quantity of pasteurization units (PU) to be applied for the pasteurization of said beer product,

determining the total number of pasteurization units actually applied to said beer product during said heating and cooling,

choosing a temperature variation and length of said heating,

choosing a temperature variation and length of said

cooling,

choosing a maximum temperature,
whereby the number of pasteurization units previously calculated
corresponds to the total number of pasteurization units actually
applied during said heating and cooling.

22. (New) A method for the pasteurization of drinks,
the method comprising:

heating a flow of volume of a drink product above a
pasteurization temperature to a maximum temperature; and

cooling the drink product after the maximum temperature
has been reached,

computing a maximum quantity of pasteurization units
(PU) to be applied for the pasteurization of the drink product,

choosing a temperature variation and length of said
heating,

choosing a temperature variation and length of said
cooling,

choosing a maximum temperature, such that during
pasteurization,

calculating and summatting the actual number of
pasteurization units actually applied during said heating and
cooling, and

controlling the number of pasteurization units actually
applied to said drink product by increasing or decreasing the
chosen maximum temperature so that the actual number of
pasteurization units applied is equal to the number of said
computed maximum pasteurization units.